**Steak & Potatoes**

By Angelo in Toronto

**Supplies You’ll Need**

* 1 tablespoon olive oil
* 4 tablespoons unsalted butter *divided (½ stick)*
* 1 pound Yukon Gold potatoes *diced into ½-inch cubes*
* 4 cloves garlic *minced*
* 1 teaspoon dried rosemary
* 1 teaspoon dried oregano
* ½ teaspoon kosher salt
* ½ teaspoon ground pepper
* 1½ pounds sirloin steak *cut into 1-inch cubes*
* Freshly chopped parsley *optional, for garnish*

**Making the Magic Happen**

1. Heat a cast iron skillet over medium-high heat. Add the olive oil and 2 tablespoons of the butter. Let the butter melt completely. (*4 tablespoons unsalted butter,1 tablespoon olive oil)*
2. Add the cut potatoes, garlic, rosemary, oregano salt, and pepper. Cook for approximately 4 minutes without disturbing. Stir and cook an additional 3-4 minutes, or until fork tender. Remove the potatoes from the pan and set aside in a bowl. (*1 pound Yukon Gold potatoes,4 cloves garlic,1 teaspoon dried rosemary,1 teaspoon dried oregano,½ teaspoon kosher salt,½ teaspoon ground pepper)*
3. Return the skillet to the stove and increase the heat to high. Add 2 tablespoons of butter and stir to melt. Add the steak bites in a single layer and cook for 1 minute. Flip or stir the steak for another 1-2 minutes, or until desired doneness. Remove the skillet from the heat. (*4 tablespoons unsalted butter,1½ pounds sirloin steak)*
4. Add the cooked potatoes back to the skillet and toss together. Add additional salt and pepper if desired.
5. Top with fresh chopped parsley (optional). (*Freshly chopped parsley)*
6. Enjoy!